

Amendment and Response

First Names Inventor: Zcerb, Hans
Serial No.: 10/569,504
Filed: May 22, 2006
Attorney Docket No.: CGL03/0204US01

Title: BEVERAGE ADDITIVE MIXTURE OF TREHALOSE AND PROTEIN

IN THE CLAIMS

1. (Currently amended): A method for preparing a flavored beverage supplemented with native whey protein or native casein protein, comprising the following steps:
 - a) adding trehalose to a normally bitter/cardboard-tasting protein liquid including native whey protein or native casein protein; wherein the trehalose is substantially distributed throughout the normally bitter/cardboard-tasting protein and the native whey protein or native casein protein form a mixture; and wherein the trehalose and the normally bitter/cardboard-tasting protein form a mixture is substantially distributed throughout the mixture;
 - b) removing water from the mixture, wherein the mixture is substantially dehydrated;
 - c) adding the mixture to a flavored beverage using the mixture as a component of a beverage; wherein the mixture has a substantially neutral effect on the flavor of the beverage.
2. (Currently amended): A method for preparing a flavored beverage, comprising the following steps:
 - a) adding trehalose to liquid including native whey protein or native casein protein; wherein the trehalose and the native whey protein or native casein protein form a mixture, and wherein the trehalose is substantially distributed throughout the whey protein; and wherein the trehalose and the whey protein form a mixture;
 - b) removing water from the mixture, wherein the mixture is substantially dehydrated;

Amendment and Response

First Names Inventor: Zoerb, Hans

Serial No.: 10/559,504

Filed: May 22, 2006

Attorney Docket No.: CGL03/0204US01

Title: BEVERAGE ADDITIVE MIXTURE OF TREHALOSE AND PROTEIN

- c) adding the mixture to a flavored-beverage; wherein the mixture has a substantially neutral effect on the flavor of the beverage.
3. (Cancelled)
4. (Currently amended): The method described in according to claim 12, wherein the normally-bitter/cardboard-tasting-protein native whey protein or native casein protein is in a form selected from the group consisting of whey protein isolate, condensate, and hydrolyzate~~whey protein concentrate, casein protein isolate and casein protein concentrate~~.
5. (Currently Amended): The method described inaccording to claim 12, ~~claim 2, or claim 3,~~ wherein the beverage is selected from the group consisting of sport beverages, meal replacement beverages, nutritional supplement beverages, fruit juices, and soda pop.
6. (Currently Amended): A method for preparing an additive for a beverage, comprising the following steps:
 - a) adding trehalose to a normally-bitter/cardboard-tasting protein~~liquid~~
including native whey protein or native casein protein; wherein the trehalose and the native whey protein or native casein protein is substantially distributed throughout the normally-bitter/cardboard-tasting protein; and wherein the trehalose and the normally-bitter/cardboard-tasting protein form a mixture, and wherein the trehalose is substantially distributed throughout the mixture;
 - b) removing water from the mixture; wherein the mixture is substantially dehydrated;
 - c) formulating an additive comprising the substantially dehydrated mixture into at least part of the additive; wherein the additive has a substantially neutral effect on the flavor of the beverage.
7. (Cancelled)

Amendment and Response

First Names Inventor: Zerb, Hans

Serial No.: 10/559,504

Filed: May 22, 2006

Attorney Docket No.: CGL03/0204US01

Title: BEVERAGE ADDITIVE MIXTURE OF TREHALOSE AND PROTEIN

8. (Cancelled)
9. (Currently amended): The method according to claim 6, wherein the normally-bitter/cardboard-tasting protein native whey protein or native casein protein is in a form selected from the group consisting of whey protein isolate, condensate, and hydrolyzatewhey protein concentrate, casein protein isolate and casein protein concentrate.
10. (Currently amended): The method described in according to claim 6, claim 7, or claim 8, wherein the beverage is selected from the group consisting of sport beverages, meal replacement beverages, nutritional supplement beverages, fruit juices, and soda pop.
11. (Currently amended): An additive for a beverage, comprising a normally bitter/cardboard-tasting protein a substantially dehydrated mixture of native whey protein or native casein protein and trehalose; wherein the trehalose is substantially distributed throughout the normally-bitter/cardboard-tasting protein mixture; wherein the normally-bitter/cardboard-tasting protein and trehalose form a substantially dehydrated mixture; and wherein the additive has a substantially neutral effect on the flavor of the beverage.
12. (Cancelled)
13. (Cancelled)
14. (Currently amended): The additive described in according to claim 11, wherein the normally-bitter/cardboard-tasting protein native whey protein or native casein protein is in a form selected from the group consisting of whey protein isolate, condensate, and hydrolyzatewhey protein concentrate, casein protein isolate and casein protein concentrate.
15. (Currently Amended): The additive described in according to claim 11, claim 12, or claim 13, wherein the beverage is selected from the group consisting of sport

Amendment and Response

First Names Inventor: Zerb, Hans

Serial No.: 10/559,504

Filed: May 22, 2006

Attorney Docket No.: CGL03/0204US01

Title: BEVERAGE ADDITIVE MIXTURE OF TREHALOSE AND PROTEIN

beverages, meal replacement beverages, nutritional supplement beverages, fruit juices, and soda pop.

16. (Currently amended): A beverage comprising an additive; wherein the additive comprises a normally bitter/cardboard-tasting protein and a substantially dehydrated mixture of native whey protein or native casein protein and trehalose; wherein the trehalose is substantially distributed throughout the normally bitter/cardboard-tasting protein mixture; wherein the normally bitter/cardboard-tasting protein and trehalose form a substantially dehydrated mixture; and wherein the additive has a substantially neutral effect on the flavor of the beverage.

17. (Cancelled)

18. (Cancelled)

19. (Currently amended): The additive described in beverage according to claim 16, wherein the normally bitter/cardboard-tasting protein in native whey protein or native casein protein is in a form selected from the group consisting of whey protein isolate, condensate, and hydrolyzatewhey protein concentrate, casein protein isolate and casein protein concentrate.

20. (Currently Amended): The additive described in according to claim 16, claim 17, or claim 18, wherein the beverage is selected from the group consisting of sport beverages, meal replacement beverages, nutritional supplement beverages, fruit juices, and soda pop.

21. (Currently Amended): TheA flavored-beverage prepared by the method described in claim 12, claim 2, or claim 3.

22. (Currently Amended): TheAn additive prepared by the method described in claim 6, claim 7, or claim 8.

23. (New): The method according to claim 2, wherein the beverage is a flavored beverage.

Amendment and Response

First Names Inventor: Zoerb, Hans

Serial No.: 10/559,504

Filed: May 22, 2006

Attorney Docket No.: CGL03/0204US01

Title: BEVERAGE ADDITIVE MIXTURE OF TREHALOSE AND PROTEIN

24. (New): The method according to claim 2, wherein the mixture comprises relative amounts of trehalose to native whey protein or native casein protein ranging from weight ratios of about 5:95 to about 99:1.
25. (New): The method according to claim 2, wherein the mixture comprises relative amounts of trehalose to native whey protein or native casein protein in a weight ratio of about 50:50.
26. (New): The method according to claim 2, wherein the amount of mixture used in step (c) provides the native whey protein or native casein protein in an amount to make up about 0.5% to about 20% of the beverage.
27. (New): The method according to claim 2, wherein the amount of mixture used in step (c) provides the native whey protein or native casein protein in an amount to make up about 1.67% of the beverage.
28. (New): The method according to claim 6, wherein the mixture comprises relative amounts of trehalose to native whey protein or native casein protein ranging from weight ratios of about 5:95 to about 99:1.
29. (New): The method according to claim 6, wherein the mixture comprises relative amounts of trehalose to native whey protein or native casein protein in a weight ratio of about 50:50.